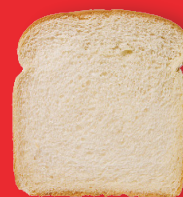
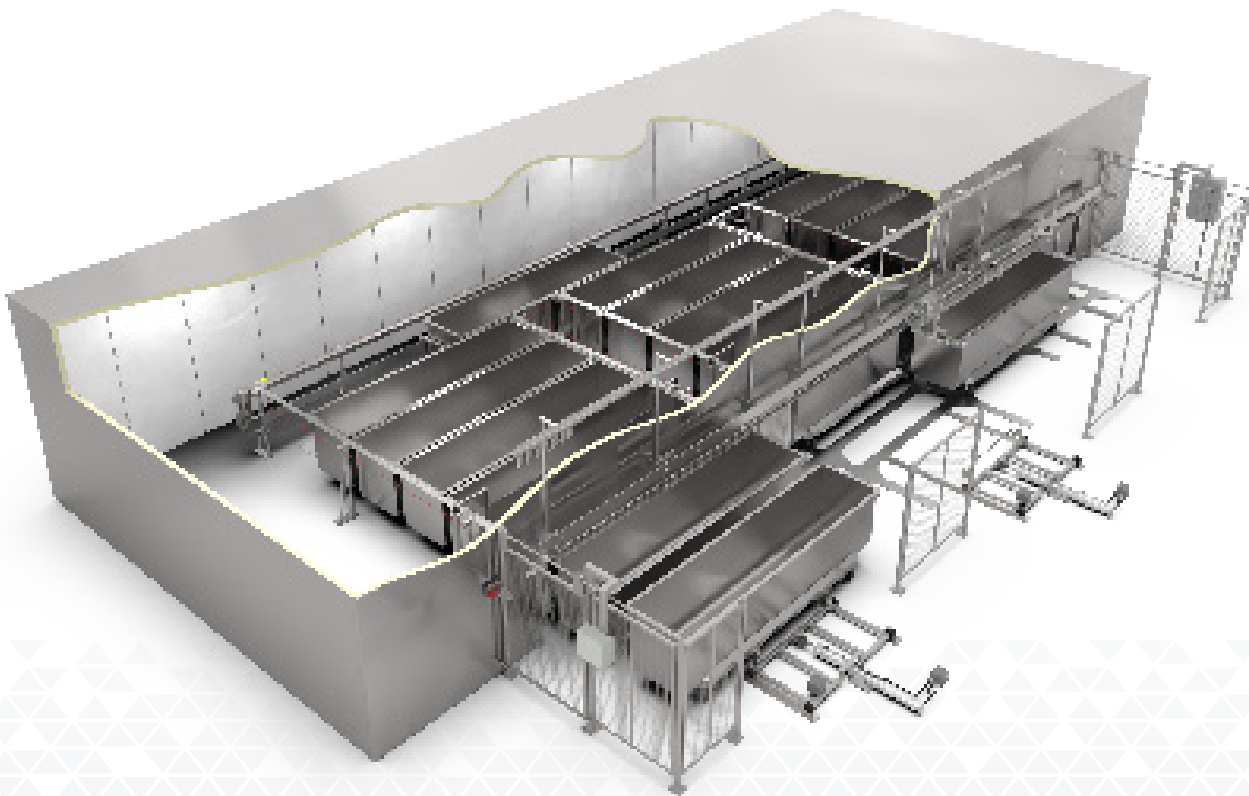


# Fully Automated Fermentation Room

Custom designed to meet specific fermentation times and production requirements, combined with optional enclosure unit to ensure optimal dough development.



# DESIGN INNOVATIONS

AMF's Fully Automated Fermentation Room is integrated with horizontal mixers and trough hoists providing a labor-free trough handling system. The optional enclosure design improves airflow circulation while the conditioning humidity unit enables identical fermentation conditions in a continuous flow to optimize dough development.

## QUALITY

Constructed of structural stainless-steel materials and rustproof coated accessories to ensure high performance, minimal maintenance and longevity.

## CONTROL

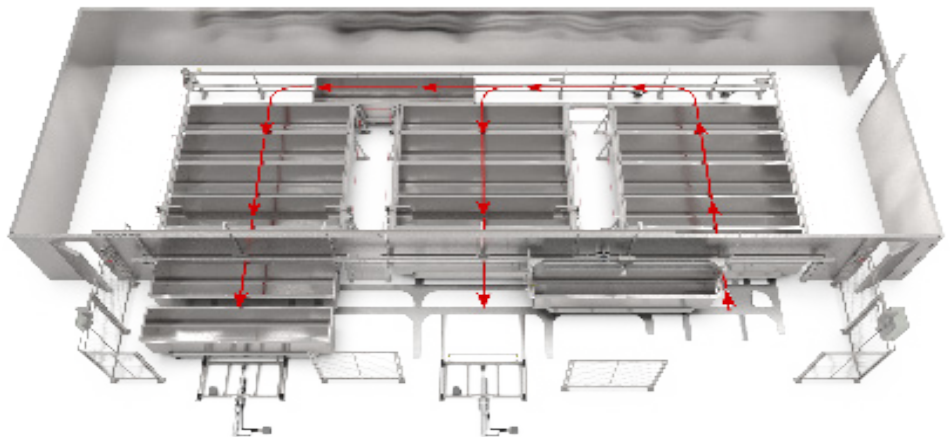
Optional temperature and humidity parameters create a desirable environment for building flavor and texture profiles during the fermentation process.

## PERFORMANCE

The trough carriers gently transport the troughs without manual intervention throughout the Fermentation Room. The main carriers function using hydraulic cylinders connected to a centrally powered unit. The lateral trough movement is achieved by an electric gearmotor.

## SAFETY

Stainless steel perimeter fencing, safety interlocked doors and stainless-steel guardrails protect operators from internal trough movement.



Fully Automated Fermentation Room  
One-In and Two-Out Lines

## Controlled Dough Development

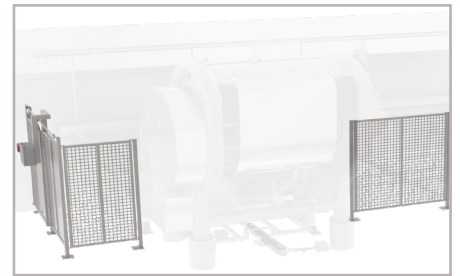
# OTHER ADVANTAGES

- ▼ Trough oiling station for proper amount of lubrication inside of troughs before receiving the dough from the sponge mixer.



Trough Oiling Station

- ▼ Optional stainless-steel conditioning unit housing for optimal temperature and humidity control.



Perimeter Safety Fence

- ▼ Pneumatically operated stainless steel degassing station to ensure the sponge dough stays inside the trough throughout the fermentation process.



Degassing Station

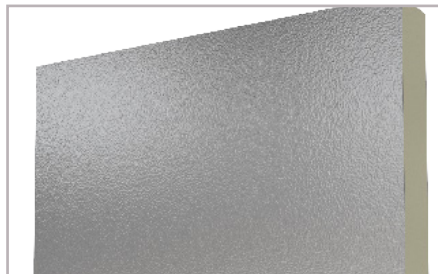
- ▼ Centralized hydraulic power unit to control the required number of trough mover carriers.



Gentle Cross Feed Motion

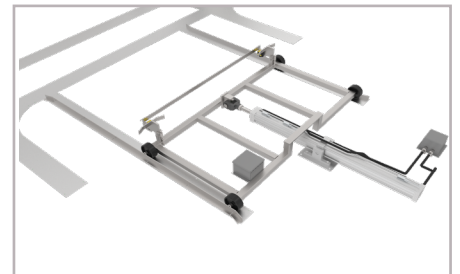
- ▼ Electrical gear head motor manages cross feed motions, speed controlled by an AC inverter.

- ▼ Optional enclosure 22 gauge embossed stainless steel exterior walls with 4" (2.54 cm) thick urethane insulated panels and an anodized aluminum top structure.



Optional Embossed Stainless Steel Panels

- ▼ Stainless steel caster runway tracks ensuring ease of trough movement throughout the system.

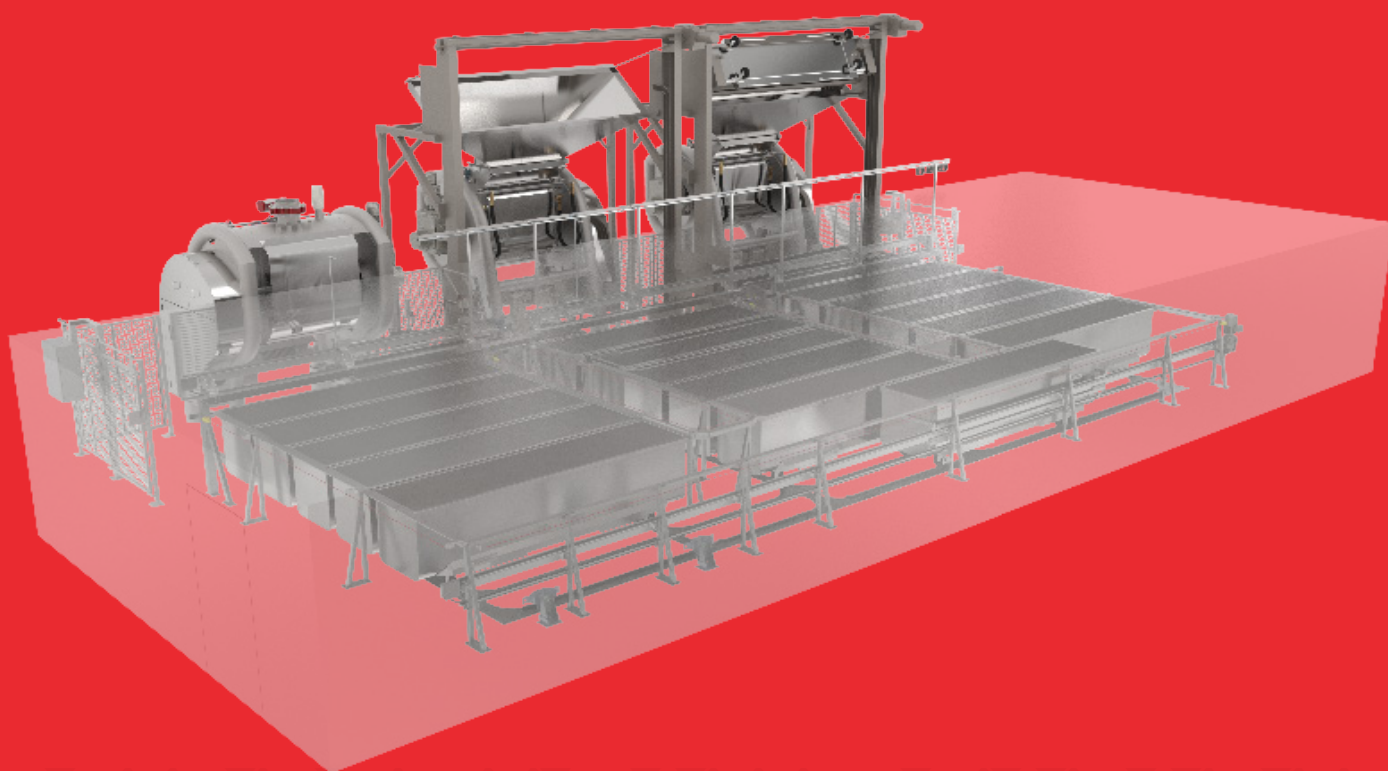


Stainless Steel Caster Runways and Trough Mover Carriers

- ▼ Designed with wide passageways along the interior walls for ample maintenance and sanitation access.

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Our Fermentation Rooms are a part of AMF's fully integrated dough handling solution.



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AMF's focus on continuous improvement may result in changes to machinery specifications without notice.

04.2021